
“Festive Family Thanksgiving Cookbook”

Peanut Brittle-Apple Crisp

Serves 8, Preparation time 25 minutes, Baking time 40 minutes

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| ½ cup all-purpose flour | ¼ cup brown sugar, packed |
| ¼ cup granulated sugar | 1/8 tsp. salt |
| ¼ cup light tub margarine spread,
chilled, cut into small pieces | 3 Tbs. orange marmalade |
| ½ cup coarsely broken peanut brittle (about 2 ounces) | |
| 7 cups Granny Smith apples (about 2 pounds), peeled and sliced | |
| 2 cups nonfat vanilla frozen yogurt | |

Preheat oven to 375° F. Combine flour, sugars, and salt in a bowl. Cut in margarine with a pastry blender or 2 knives until mixture resembles coarse meal. Add peanut brittle, stirring to combine.

Arrange apples in a 9 inch baking dish. Spoon marmalade over apples. Sprinkle flour mixture over marmalade.

Bake at 375° F for 40 minutes. Serve warm. Top each with ¼ cup frozen yogurt.

Nutrition Facts Per Serving: 265 Calories, 6 g Total Fat, 54 Calories from Fat, 1 g Saturated Fat, 165 mg Sodium, not a significant source of Cholesterol.

Recipe from Cooking Light The Magazine of Food and Fitness Southern Living, Inc.- October 1998, page 121.

